



SERESIN ESTATE CHARDONNAY 2016

Tasting Note:

The Seresin Estate Chardonnay is an appealing wine on the nose, with notes of citrus, toasted almond and apple. The palate is focused and bright, with hints of grapefruit, nectarine and peach. The acidity is firm and linear, giving backbone to the soft orchard-fruit core and carrying through to a long fragrant finish.

Vintage:

The 2016 winegrowing vintage at Seresin Estate will be remembered for a challenging cold start with a spectacular long summer. A very long and constant frost fighting season ensured the team were under pressure from the start. Towards the end of January we were predicting a later harvest than normal, but an intense long summer followed by a dry harvest period enabled us to deliver the fruit on-time, intact and without stress. The harvest itself was fast and furious, one of the most compact we have ever experienced.

Viticulture:

Half of the fruit comes from our clay-rich hillside Raupo Creek vineyard, which as a gentle north-west facing aspect, settled in the centre of the Omaka. The other proportion is drawn from our Noa vineyard at the western end of the Wairau Valley.

Winemaking:

The fruit was hand-picked and whole-bunch pressed, lightly settled overnight and sent to barrel. Each parcel was naturally fermented in a mixture of barriques and puncheons. The wine went through malolactic fermentation, which occurred naturally in barrel. After 11 months in oak, 6% new, the wine was blended, lightly filtered and bottled without fining.



VINEYARDS: 64% Raupo Creek, 36% Noa
CLONES: Mendoza, UCD15
YIELD: 5 Tonnes/ hectare
OAK: 100% aged for 11 months, 6 % new.
BOTTLING DATE: 30th March 2017

ALCOHOL: 14.0%
RS: 2.27 g/L
PH: 3.47
TA: 5.1 g/L
TOTAL SO₂: 105ppm

*Certified Organic &
Biodynamically grown.
No dairy products or eggs.
Suitable for vegans.
Contains sulphites.*

